



MERRY
CHRISTMAS
FRIDAY, DECEMBER 25
CHAMPAGNE BRUNCH 10AM - 2:30PM

CHEF'S CARVING BOARD

Slow-Roasted Prime Rib with Traditional Au Jus
Brown Sugar & Holiday Spice Glazed Ham

Made-to-Order Station
Chef's Omelet Station

Breakfast Favorites
Traditional Eggs Benedict
Crab Eggs Benedict
Biscuits & Sausage Gravy
Waffles, Pancakes, French Toast
Fresh Funnel Cakes, Donuts & Beignets
Applewood-Smoked Bacon
Breakfast Sausage Links
Ham, Basil & Feta Scrambled Eggs
Southwest Scrambled Eggs
Seasoned Hash Browns
Chicken Chilaquiles

Soups & Salads
Menudo & Clam Chowder
Tossed & Composed Salads

Entrées & Sides
Herb-Roasted Chicken
Cheese Ravioli Bolognese
Garlic Bread
Buttered Corn
Whipped Potatoes & Gravy

Seafood Bar
Oysters on the Half-Shell
House-Smoked Salmon
Mini Lobster Rolls
House-Made Mexican Ceviche
Deep-Fried Fantail Shrimp
Shrimp Cocktail

Dessert Station
Pastry Chef's Assorted Holiday Desserts
Ice Cream Station

\$49.95

THE EAGLES BUFFET™

*Eating raw or undercooked meat, fish or shellfish can increase the risk of food borne illness.
*All steaks are cooked medium rare unless specified otherwise.
Please note: Our kitchen handles a variety of common allergens.
While we take care in preparation, cross-contact may occur, and we cannot guarantee any item is completely allergen-free.

Prices do not include tax or gratuity. Seasonal items and preparations are subject to change.
Menu substitutions may incur an additional fee.

